

# THE PLUME

## SUNDAY LUNCH

Happy Hour! – 5-6pm Everyday & All Day on Sunday

*20% off all these prices for selected wines  
by the glass & carafe, all cocktails & all ales on tap*

		<u>125ml</u>	
Sparkling	Cava Brut Reserve, Torre del Gall, Catalunya, Spain	5.7	
	Barolo, Angelo Veglio, Piedmont	11	
		<u>175ml</u>	<u>500ml</u>
White	Vernaccia di San Gimignano, Castellani, Tuscany	6.8	18.6
	Malvazija 'Prestige', Veralda, Istria, Croatia	8.6	23.5
	Pinot Bianco, Alois Lageder, Alto Adige	9.3	25.3
	'Bulgarini' Lugana, Bulgarini Fausto, Lombardy	9.3	25.3
Rose	'Ceppaiano' Rosato di Toscana, Castellani, Tuscany	6.1	14.9
Red	'Corte Ferro' Nero d'Avola, Caruso & Minini, Sicily	6.8	18.6
	'Paranga' Red, Kir Yianni, Greece	7.4	20.3
	'Ciro' Rosso Classico Superiore, Scala, Calabria	8.6	23.3
	'Vilosell', Tomas Cusine, Catalunya, Spain	8.7	23.7
	Barolo, Angelo Veglio, Piedmont	11	30.1

## Starters – choose one each to share amongst the table

Beetroot & gorgonzola arancini (V)	4.5
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Home-made focaccia with olive oil & balsamic vinegar (V)	3.5
Fritto Misto – deep fried prawns, calamari, whitebait & salsa rosa	9
Quattro Formaggi Pizzetta – Blue Vinny, mozzarella, cheddar & taleggio (V)	6.5
Home-made venison carpaccio, parmesan & rocket (GF)	8
A selection of Dorset & Italian charcuterie (GF)	8.5
Bruschetta with tomatoes (V)	4.5

## Mains

Porchetta with crushed apples & gravy (GF)	13.5
<i>'a traditional Italian roast of rolled pork loin &amp; pork belly stuffed with a variety of herbs'</i>	
Roast sirloin of beef with Yorkshire pudding & pan gravy	15.5
Roasted guinea fowl, Jerusalem artichokes, kale & cranberries (GF)	14.5
Whole Cornish sole with samphire, capers & lemon butter (GF)	13.5
Spinach & ewes' curd cannelloni with focaccia crumb (V)	11
Classic Bolognese ragu with pappardelle	11.5

*All served with Fried new potatoes with rosemary & sea salt /*

*Buttered savoy with pancetta & chestnuts / Roasted beetroot & black figs*

## Desserts

Tiramisu – with Tia Maria	5.5
Mocha tart with mascarpone – chocolate & coffee	5
Mascarpone pannacotta with blackberry marmelata (GF)	5
Affogato – vanilla ice-cream 'drowned' in espresso (GF)	3.5
Warm panettone with brandy zabaglione crema	5.5
Gelato – ask for flavours (GF)	1 scoop - 2.2, 3 scoops - 5.5

*\* children's portions are available at ½ price, only available for children of 13 yrs & under*

